

花柳

KARYU Miami

Welcome, and thank you for visiting Oniku Karyu Miami.

My journey with beef traces back to a single steak my father used to cook for me when I was a child.

Every time he made it, his steak — simple yet full of care — was, without question, a true “GOCHISOU(treat)” for me.


Now, having crossed the ocean to this vibrant city of Miami, I feel deeply grateful to share the warmth of that same “GOCHISOU” through the beauty of Japanese Wagyu.

May each bite of our Wagyu and every moment spent at the counter bring you comfort, joy, and a lasting memory.

Please enjoy this world-class ingredient, Japanese Wagyu, with all your heart.

Owner Chef
Haruka Katayanagi

片柳 遼



Today' s "Omakase" Menu
by Executive Chef Hiroshi Morito
January 4th ,2026

Beef Soup

Kobe beef, japanese leek, black pepper

Beef Cutlet Sandwich

Kobe beef tenderloin

Beef Stew

Braised shank

Karyu "Taco" Tribute

Lettuce, shiso leaf, cheese, raw egg yolk

"Surinagashi" Pureed Soup

Local sweet corn

Grilled Chateaubriant, Zucchini

Kobe beef "Tajima-Guro" loin

Sukiyaki with "Yukitsubaki"

*Steamed rice "Yukitsubaki", raw egg yolk,
miso soup, Japanese pickles*

Dan Dan Noodle

With assorted aromatic vegetables

"Kakigori" Shaved Ice

Wasanbon sugar ice cream, strawberry sauce